

# WHOLE ROASTED CAULIFLOWER WITH SUMAC & TAHINI

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SERVES 4-6

## INGREDIENTS

- 1 whole cauliflower
- 2 tablespoons grapeseed oil (divided)
- 1½ teaspoons sea salt (such as Maldon), plus additional to taste
- 2 tablespoons sumac
- 1½ cups + 6 tablespoons cold water
- ½ cup tahini sauce
- 1 tablespoon sesame oil
- ¼ cup fresh-squeezed lemon juice
- ¼ cup shaved roasted almonds
- ¼ cup fresh chopped parsley

## FROM LORETTA'S SONOMA TABLE

### DIRECTIONS

Preheat oven to 350°. Clean and trim cauliflower, removing leaves and stalk to make a flat base. Place cauliflower in Dutch oven (standing up), drizzle with 1 tablespoon grapeseed oil, and sprinkle with ½ teaspoon salt. Add water until base of cauliflower is submerged to about ½ inch (approximately 1½ cups depending on size of Dutch oven and cauliflower). Cover tightly and bake for 35-45 minutes or until tender enough that a knife slides easily to its center.

While cauliflower is steaming, preheat a wood-fired oven to 650° or standard oven to 500°. In a food processor, combine the tahini sauce with 6 tablespoons very cold water, ½ teaspoon sea salt, and sesame oil until well-blended.

Remove tender cauliflower from Dutch oven and place in a cast-iron pan. Score it into 6 portions, like slicing a pie, and drizzle with remaining grapeseed oil. Place in preheated wood-fired or standard oven and roast until well caramelized. Drizzle with lemon juice and tahini sauce mixture, then sprinkle with sumac and additional sea salt, to taste. Garnish with shaved almonds and parsley before serving.

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